

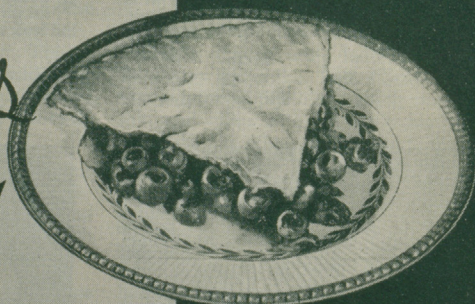
NEW

RECIPES

EVERY DAY DISHES THAT ARE  
NEW, SIMPLE, AND DIFFERENT



*See pages  
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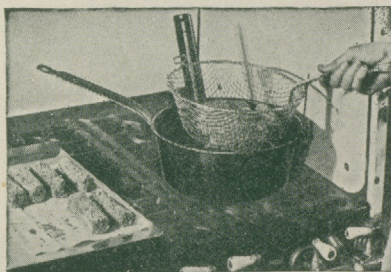
## Deep Frying Hints



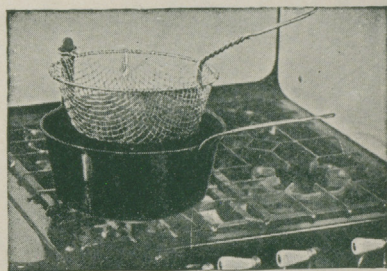
**1** Choose a deep kettle which stands firmly on the stove. Fill at least one-half full of Crisco.



**2** Heat to the correct temperature. Never let Crisco smoke. Test with a thermometer or use the bread test.



**3** Add the food to be fried as soon as the fat is hot enough. A wire basket is a great convenience not only for immersing foods but for removing them after frying.



**4** Drain the fried food for a minute over the kettle. Much of the excess fat will run off while the food is hot.



**5** Finish draining on unglazed paper. Paper towels or paper napkins serve this purpose nicely. This final draining leaves the food crisp, brown, and practically greaseless on the surface.



**6** After frying foods which are coated with flour or crumbs, strain the warm Crisco through cheese cloth to remove the burned particles. Cover the strained fat and keep it in a cool place. Crisco may be used over and over again.



# Hints for Frying

## DEEP FAT OR FRENCH FRYING

USE a deep kettle with enough fat to cover completely the food to be cooked, but be careful that the kettle is not more than two-thirds full or the hot fat may bubble over the top during the frying.

Heat the Crisco to the proper temperature, as gauged by a thermometer or by the standard bread test. Special deep frying thermometers can be purchased at a very reasonable price, but the bread test serves very well, if you have no thermometer.

Drop an inch cube of bread into the hot fat. When it browns in a certain length of time, the fat is ready to cook certain types of foods. Foods which have been previously cooked naturally do not need to cook in the fat as long as those which are put into the kettle raw. The previously cooked foods simply need browning, so the fat can be very hot. The following table gives both the thermometer and bread tests:

Kind of Food	Temperature	Time for Bread to Brown
Fritters, Doughnuts, etc.....	365-75° F.	60 seconds
Croquettes, Codfish Balls, etc.....	385-90° F.	40 seconds
French Fried Potatoes.....	400-10° F.	20 seconds

Potatoes, croquettes, or any food which does not have to be dropped into the fat piece by piece, can be more easily handled by using a frying basket. This is simply a wire basket with a handle, by means of which the food can be lowered gradually into the hot fat and removed all at once when done.

After frying, drain off as much fat from the food as possible by holding the frying basket over the kettle, then place the food on unglazed paper so that the last bit of excess fat may be absorbed.

The Crisco in which the food was fried may be left in the kettle, covered, and moved out of the way until ready for the next frying, unless a large quantity of burned food particles has collected in the kettle, in which case the Crisco should be strained before being placed away. Some people find it convenient to keep a special can of Crisco for frying purposes; then the warm fat

may be strained directly back into the can after each using. The kettle does not have to be washed, simply wiped out carefully with soft paper.

Since Crisco does not absorb the odor of foods fried in it, the same kettle of fat may be used many times and for many different kinds of foods.

The quality of foods fried in used Crisco is not impaired—they continue to be characteristically crisp, well browned, and delicately flavored.

Frying with Crisco is a pleasant task because of the freedom from smoke and odors which usually accompany frying. The smoking point of fresh Crisco is above the highest temperature ever used for frying. However, if particles of burned food are allowed to collect in the kettle with the Crisco, they will burn and smoke. For this reason, Crisco used for frying should be strained frequently.

## FRYING—DEEP FAT

### Whole Wheat Doughnuts

- $\frac{3}{4}$  cup sugar
- $\frac{1}{4}$  cup Crisco
- 2 eggs
- $1\frac{1}{4}$  cups milk
- $2\frac{1}{2}$  cups whole wheat flour
- $2\frac{1}{2}$  cups white flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- $\frac{1}{4}$  teaspoon cinnamon
- $\frac{1}{4}$  teaspoon nutmeg

Cream Crisco with half the sugar. Beat eggs with other half. Combine the two mixtures. Sift the baking powder, salt, and spices with the white flour and mix with the whole wheat flour. Stir in alternately with the milk. If not stiff enough, add more white flour. Roll out a portion at a time, on a well-floured board, shape with a doughnut cutter, and fry in deep Crisco heated to 380-390° F. or until it browns a cube of bread in 60 seconds. Drain on paper. Sugar when cool.

### Cheese Puffs

- 1 cup cheese
- $\frac{1}{4}$  cup ground bread crumbs
- $\frac{1}{4}$  teaspoon Worcestershire Sauce
- 1 egg
- $\frac{1}{4}$  teaspoon salt

Separate egg. Mix crumbs with yolk.



Add cheese, salt, and seasoning. Fold in egg white. Shape in balls, roll in fine dry bread crumbs, drop into deep Crisco heated to 375° F., and fry until delicately browned. Drain on soft paper. Serve hot.

### Fried Carrots

Cut off small round end of cold boiled carrots and split lengthwise. Cut the larger part into quarters. Dip in cold milk. Roll in flour. Drop in hot Crisco heated to 385-395° F., or until a piece of bread browns in 20 seconds. Fry until brown. Drain on soft paper. Sprinkle with salt and serve hot.

### Potato Puffs

- 2 tablespoons melted Crisco
- 2 eggs, well beaten
- 2 cups mashed potatoes (left-over)

Mix Crisco with potatoes, add egg, and beat together thoroughly. Season with salt and pepper. Drop spoonfuls in hot Crisco, 375-385° F., or hot enough to brown a piece of bread in 40 seconds, and fry until golden brown—about a minute. This will serve 6 to 8 people.

### Lattice Potatoes

Wash and pare potatoes. Slice, using a vegetable slicer which is made for this purpose. Let stand in a bowl of cold water two hours. Drain and dry between towels. Fry in deep Crisco heated to 380-390° F. Drain on paper, and sprinkle with salt.

### Fried Deviled Eggs

Cut hard-cooked eggs lengthwise. Remove the yolks. Mash them, season well with salt and pepper, moisten with salad dressing, add a little vinegar if desired, and put back in the white part. Roll the half egg in beaten egg, then in finely ground bread or cracker crumbs. Fry in deep Crisco heated to 375° F., or until a piece of bread browns in 60 seconds. Drain on soft paper and serve hot or cold, with or without a cream sauce.

### Fish Fillets

Select small fillets or cut larger ones into individual portions. Be sure fish is clean and dry. Sprinkle generously with salt and pepper and roll in cornmeal, or slightly beaten egg and finely ground bread crumbs.

Place prepared fish in a frying basket. Plunge into deep Crisco, hot enough to brown a cube of bread in 40 seconds. Fry until browned on both sides. Drain on

paper and serve hot with tartar sauce or lemon sauce.

### Ham and Rice Croquettes

- 2 tablespoons Crisco
- 4 tablespoons flour
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon paprika
- 1 cup milk
- 1 cup boiled rice
- 1 cup chopped ham (cooked)
- 1 egg

Blend Crisco with flour and seasoning. Stir in hot milk. Cook until thick. Just before removing from stove stir in slightly beaten egg. Add rice and ham to sauce. Mix thoroughly and turn on a dish to become cold. Form into balls or cylinders, roll in dry bread crumbs, then in a beaten egg, diluted with 3 or 4 tablespoons of milk or water, and again in crumbs. Fry in deep Crisco. Serve with peas, stewed tomatoes, or tomato salad.

### Codfish Balls

- 3 medium-sized potatoes
- 1 cup dried codfish
- 1 egg
- $\frac{1}{4}$  cup milk

#### Sauce

- 2 tablespoons Crisco
- 2 tablespoons flour
- 1 cup scalded milk
- salt and pepper to taste
- 2 hard-boiled eggs

Pare potatoes, cut into cubes, and add codfish. Cover with water and bring to a boil. Pour off water, add fresh, and continue cooking until tender. Drain and mash. Add beaten egg and milk. Drop by tablespoons into deep hot Crisco and fry until brown. Serve with sauce made by blending Crisco and flour together, stirring in hot milk and cooking until thick. Add chopped hard-boiled eggs to sauce just before serving.

### Pineapple Fritters

- 1 tablespoon Crisco
- 1 cup flour
- 1 teaspoon baking powder
- 2 tablespoons sugar
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{3}$  cup milk
- 1 egg
- 6 slices pineapple

Sift dry ingredients. Stir in egg and melted Crisco beaten with milk. Cut pineapple slices in half. Stir into batter and drop into hot Crisco (360-370° F.). Fry until well browned. Sprinkle with powdered sugar. Serve with maple syrup.



## Fried Sweetbreads

- 2 pairs sweetbreads
- salt and pepper
- egg
- bread or cracker crumbs

Soak sweetbreads in cold water for about an hour. Parboil in salted water for 20 minutes. Drain and cover with cold water to cool. Remove membranes. Break into pieces. Sprinkle with salt and pepper, dip in beaten egg and crumbs, and fry in deep Crisco at 375° F. When well browned drain on soft paper and serve alone or with white sauce.

## PAN FRYING

Pan frying, sometimes called "sautéing" or more often simply "frying", is cooking with a small amount of fat in a shallow pan. The pan itself has various names—it is known as a skillet or a frying pan or sometimes more familiarly as a spider.

A frying pan may be large or small, heavy or light, depending upon the type of food being cooked and the convenience of the user. For all general purposes, however, a heavy cast iron or aluminum pan is recommended. It holds the heat better, and therefore cooks the food more evenly.

Pan frying is usually considered a quick method of cooking and it is true that many foods can be prepared in less time by frying. However, there are also many foods which can be started with the quick frying pan heat and then finished more slowly by covering and cooking with reduced heat.

When foods need to be seared or browned in the frying pan and then cooked in the oven, there is no reason why the frying pan (unless it has a wooden handle which might burn) should not be transferred directly to the oven to finish cooking.

A tight-fitting cover for the skillet is an important part of pan frying equipment. It increases the usefulness of the pan tremendously, making it possible to cook foods by first searing in hot fat, then by simmering or steaming until tender.

A great variety of foods can be cooked by pan frying—many more than most people think. Even desserts can be prepared by this method, for example, the popular skillet cake. Fruits, such as pineapple, apples, and apricots, can be fried to a delicate brown and served hot with meats. And more and more kinds of

vegetables are finding their way to the table by way of the frying pan.

A cooking fat of some kind is always necessary for pan frying. Its purpose is to sear and brown the surface and at the same time to prevent the food from sticking to the bottom of the pan. The fat is therefore used only in a quantity sufficient to keep the pan and the food well greased. It is rarely possible to state in a recipe exactly how much fat to use in the frying pan, as the size of the pan and the kind and quantity of food help to determine the amount.

The preparations for pan frying are very simple. Put the Crisco into a cold skillet. Heat gradually. Be sure that the bottom is well covered with melted fat. When the Crisco is hot, add the food and adjust the heat to the type of food being cooked. Often it is necessary to add more Crisco. This depends on how quickly the food takes up the fat. If the pan becomes dry and the food is in danger of sticking, simply put in a little more Crisco. Lift up the food at the edges and let the freshly melted fat run under. A broad spatula or pancake turner is very useful for this purpose as well as for turning foods in the frying pan and removing them when they are done.

## Veal Oysters

Cut veal from the leg into pieces the size of oysters. Season with salt and pepper. Dip in egg, then in fine dry bread or cracker crumbs. Melt enough Crisco in a skillet to cover bottom generously. When hot add veal oysters. Fry until golden brown on one side. Turn to brown other side. Serve with tomato sauce.

### Tomato Sauce

- 1 can tomato soup
- $\frac{1}{2}$  cup hot water
- 1 teaspoon Crisco
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{4}$  teaspoon pepper

Mix all ingredients together and bring to a boiling point.

## Corned Beef Hash

- 1 cup chopped corned beef
- 1 cup chopped boiled potatoes
- 2 tablespoons minced onion
- 2 tablespoons minced green pepper
- Crisco
- salt and pepper

Canned corned beef may be used as well as home cooked. Heat skillet, and melt enough Crisco to cover bottom. Turn in meat, potatoes, onion, and



pepper, and cook until thoroughly heated. Season to taste. If a dry hash is desired it may be set in the oven to brown. Hot water may be added and the pan covered for those who prefer a moist hash.

### Breaded Veal Cutlets

Select slices of veal from the round (commonly called veal steak). Cut into pieces for individual serving, removing bone, fat, etc. Sprinkle each piece with salt and pepper, dip in beaten egg, and roll in ground bread crumbs. Melt about  $\frac{1}{2}$  inch of Crisco in frying pan. When hot, add meat. Brown well on both sides. Cover pan, reduce heat, and finish cooking slowly until tender (at least  $\frac{1}{2}$  hour). Serve with tomato sauce.

### French Toast

- 2 eggs
- 4 tablespoons milk
- $\frac{1}{8}$  teaspoon salt
- 5 slices bread

Beat egg and stir in milk and salt. Dip bread quickly, one slice at a time, into the mixture. Have a skillet ready containing about  $\frac{1}{4}$  inch of hot Crisco. Fry bread slices, turning to brown both sides. Serve hot with jelly or maple syrup.

### Fried Cheese Sandwich

- $\frac{1}{2}$  lb. American cheese or
- $1\frac{1}{2}$  cups grated
- 1 tablespoon melted Crisco
- $\frac{1}{2}$  cup milk
- $\frac{1}{2}$  teaspoon mustard
- $\frac{1}{4}$  teaspoon paprika
- 1 teaspoon salt
- 1 egg

Mix all the ingredients together into a smooth paste. Spread between slices of bread. In a skillet well greased with Crisco fry the sandwich until nicely browned on both sides. It may be necessary to add more Crisco when the sandwich is turned.

### Fried Noodles

Cook noodles in boiling salt water until tender. Pour in colander and let cold water run over them to keep the noodles from sticking together. Drain well.

Melt enough Crisco in a skillet to cover the bottom generously. When hot add noodles. Fry them, stirring occasionally until well browned. Remove to a serving dish. Melt more Crisco in the skillet. Stir in about half a cup of ground bread crumbs and fry until

brown. Spread them over the surface of the noodles. Garnish with chopped parsley.

### Panned Corn and Peppers

- 2 cups green corn
- 2 green peppers
- $\frac{1}{3}$  cup cream
- 4 tablespoons Crisco
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{4}$  teaspoon pepper

Cut from ears of fresh corn enough to fill two cups. Chop the peppers. Add salt and pepper. Mix together. Put Crisco in a cold frying pan. When melted put in the corn and peppers. Cover and cook slowly about 10 minutes or until corn is tender. Uncover and cook until thoroughly done, and just before serving, add cream.

### Potato Cakes

- 3 cups cold mashed potatoes
- 1 egg

To every three cups of cold mashed potatoes add one well-beaten egg. Season with salt and pepper. Shape into flat cakes about one inch thick. Put enough Crisco into a frying pan to cover the bottom well. When hot, put cakes in and brown on one side. Add more Crisco if necessary. Turn with pancake turner and brown on the other side.

### Carrots O'Brien

Cook large carrots in boiling salted water until tender, then drain, cover with cold water, and slip the skins from them. Cut in matchlike pieces or in slices. Cut a green pepper, freed from its seeds, into long thin strips, and do the same with one canned pimiento. Fry the carrots and green peppers in Crisco, taking care that they cook without browning, then add the pimiento and cook a few moments longer. Season to taste, and sprinkle a teaspoon of lemon juice and one of finely chopped parsley over the dish just before serving.

### Hashed Brown Potatoes

- 6 medium-sized cold boiled potatoes
- 3 raw green peppers
- Crisco
- salt and pepper

Chop potatoes fine, and season with salt and pepper. Remove seeds and stems from peppers. Wash, drain, and chop fine. Mix with potatoes. Put about  $\frac{1}{2}$  inch of melted Crisco in frying pan. Heat slowly. When hot, add potatoes and cook slowly, stirring occasionally



with a fork. When partly brown, fold into omelet shape in one side of the frying pan. Fry until a rich brown. Turn out on platter, keeping the omelet shape.

### Fried Eggplant with Tomatoes

- 1 medium sized eggplant
- 1 egg
- 2 or 3 ripe tomatoes
- $\frac{1}{2}$  teaspoon salt
- 1 cup crushed cornflakes

Peel eggplant. Slice thin. Dip in beaten egg, then in cornflakes. Fry in hot Crisco (360° F. or when a small piece of bread browns in 60 seconds) until brown on both sides and tender.

Cut tomatoes in round slices about  $\frac{1}{2}$  inch thick. Dip in cornflakes but not egg. Brown in frying pan in hot Crisco until nicely brown and tender. Serve one slice of tomato on eggplant.

### Oysters Sauté

- large oysters
- finely ground bread or cracker crumbs
- salt and pepper

Drain the oysters well, season with salt and pepper, and roll in bread or cracker crumbs. Place two or three tablespoons of Crisco in a skillet and when it becomes hot, drop in enough oysters to cover the bottom of the pan. As soon as one side is browned, turn the oysters carefully to brown the other side. Add more fat as needed.

### Breaded Calves' Liver

- 1 pound liver
- 2 eggs
- 4 tablespoons lemon juice
- 1 cup fine dry bread crumbs
- 2 tablespoons Crisco
- $\frac{1}{2}$  teaspoon salt, pepper

Wipe and parboil liver gently for 5 minutes, drain, and remove any loose membrane or skin. Add lemon juice and seasonings to slightly beaten eggs. Dip liver in egg, roll in crumbs, and again in egg. Place in a pan containing hot Crisco. When nicely brown on one side, turn.

### Apple Griddle Cakes

- 2 cups bread broken in pieces
- 2 cups hot milk
- 2 eggs, separated
- 1 tablespoon Crisco
- 1 cup flour
- 2 teaspoons baking powder
- 1 tablespoon sugar
- $\frac{1}{2}$  teaspoon salt
- 1 cup chopped ripe apples

Soak bread and milk together over night or until soft. Then rub to a paste.

Add the Crisco, sugar, and salt, then egg yolks beaten until light. Add flour and baking powder sifted together. Fold in the stiffly beaten egg whites. Stir apples into the batter with a fork. Drop by spoonfuls on Criscoed griddle. Cook until partly done and then turn and finish cooking. Serve hot with butter and sugar or syrup.

### Plain Omelet

- 4 eggs
- 4 tablespoons milk or water
- $\frac{1}{4}$  teaspoon salt
- white pepper (pinch)

Beat eggs and liquid together with a fork until well blended. Add seasonings. Pour into a hot skillet well greased with Crisco. Cook slowly over a low fire. Prick the omelet with a fork as soon as it begins to set, to prevent bubbles from forming and to permit the liquid egg on top to run through to the bottom. This hastens cooking. When well browned, turn out of pan to a warm platter, folding or rolling as it is turned out. Before rolling up, the surface may be spread with cheese, ground ham, or jelly, if desired.

### Fluffy Omelet

- 2 tablespoons Crisco
- 4 eggs
- 3 tablespoons water or milk
- $\frac{1}{2}$  teaspoon salt
- pepper

Separate eggs. Beat yolks with water and seasoning. Beat whites until stiff. Fold into yolk mixture. Melt Crisco in frying pan. Pour mixture into hot fat. Cook very slowly until well puffed. Finish cooking in a slow oven (275° F.) until dry and delicately brown on top.

### Spanish Omelet

#### Fluffy Omelet

- 2 tablespoons Crisco
- 1 tablespoon onion, finely chopped
- 6 olives, chopped
- $\frac{1}{2}$  green pepper, chopped fine
- $1\frac{3}{4}$  cups tomatoes
- 1 tablespoon sliced mushrooms
- $\frac{1}{4}$  teaspoon salt
- few grains cayenne

Make a Fluffy Omelet. While it is baking melt 2 tablespoons Crisco in another frying pan. Add the onions, olives, and green pepper and cook a few minutes. Stir in the tomatoes and cook until mixture has nearly evaporated. Add the rest of the ingredients. Before folding the omelet, place 2 or 3 spoonfuls of sauce on the center, then fold and pour the rest of the sauce over and around.



## Pies and Pastry

**TO OBTAIN** the best results in any type of pastry, a few general rules should be observed.

Do not mix the fat too thoroughly with the flour—the coarser the mixture, the flakier the crust will be.

Add only enough water to hold the dry ingredients together in a lump, so that the mixture may be rolled out to a sheet. In order to avoid getting in too much water, add a tablespoon at a time. Excess water causes the crust to be tough and involves difficulty in rolling.

Do not use too much flour on the board for rolling. A piece of canvas or a heavy towel spread out and well floured is more satisfactory for rolling the dough than a board or enameled surface. The meshes of the cloth hold just the right amount of flour to keep the dough from sticking. The cloth may be shaken out after each using and folded up for the next time—it does not have to be washed after every pie.

Roll only one crust at a time, using a gentle pressure and rolling from the center out. Lift up the edges of the crust occasionally to see whether it is sticking to the board. If necessary, sprinkle a little flour under the crust.

Fit the crust carefully into the curves of the pan, leaving no air spaces to make the crust bulge up during baking. If the crust is to be baked before adding the filling, prick it generously with a fork—this will help to eliminate “bubbles” in the crust.

Fasten two-crust pies well at the edges by brushing the lower edge with water and pressing the upper edge down with a fork or by folding into scallops with the finger tips. The juice may be further prevented from escaping, particularly in berry pies, by adding flour or cornstarch to the sugar used for sweetening.

The upper crust should always be pricked or slashed occasionally to allow the escape of steam.

To prevent soaking of the lower crust, the surface may be sprinkled with flour or brushed with egg white or melted Crisco before adding the filling.

Bake all pastry in as hot an oven as possible, taking into consideration the kind of filling, size of pie, etc.

Custard pies should be started in a hot oven (375° F.) to set the crust, then the heat quickly reduced to 300° F. or even less to bake the custard slowly.

Apple pies should be baked at 450° F. until browning starts, the temperature

then reduced in order to cook the apples thoroughly. When a fork pierces the center easily, the apples are cooked.

Pie-crust, either plain or flaky, needs a hot oven (about 450° F.).

### PASTRY

#### Plain Pastry

$\frac{1}{2}$  cup Crisco  
 $\frac{1}{2}$  teaspoon salt  
 $1\frac{1}{2}$  cups flour  
water

Sift salt with flour. Cut Crisco in with knives or work in coarsely with finger tips. Stir in gradually just enough water to hold dry ingredients together. Divide in two parts and roll out separately to form lower and upper crusts for pie, or two pie shells.

#### Flaky Pastry

1 cup Crisco  
3 cups flour  
1 teaspoon salt  
water

Cut Crisco into flour (previously sifted with salt) rather coarsely. Divide mixture in two parts. To half, add enough water to make a stiff paste. Roll out on floured board to about  $\frac{1}{4}$  inch thick. Spread the other half of Crisco-flour mixture in center. Fold over the four edges to meet in the center. Roll out gently to about  $\frac{1}{2}$  inch thick. Fold over and roll again. Repeat several times. Chill in the refrigerator before shaping into shells.

#### Rhubarb Meringue Pie

2 full cups rhubarb  
1 cup sugar  
3 tablespoons flour  
1 egg

Blanch rhubarb by covering with boiling water. Strain after 2 or 3 minutes. Blend sugar and flour and add rhubarb. Mix well. Stir in well-beaten egg. Place mixture in a pie tin lined with plain pastry. Bake in a hot oven (400° F.) until the crust is well browned at the edge. When partially cool, cover with meringue made with 2 egg whites beaten stiff with 6 tablespoons powdered sugar. Replace in moderate oven to brown.

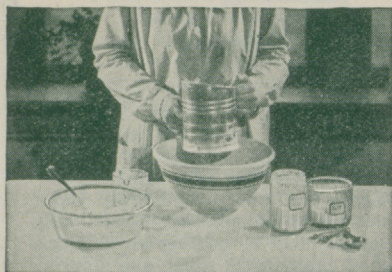
#### Deep Dish Apple Pie

3 cups sliced apples  
1 cup sugar  
 $\frac{1}{2}$  teaspoon cinnamon  
 $\frac{1}{8}$  teaspoon salt  
 $\frac{1}{8}$  teaspoon nutmeg

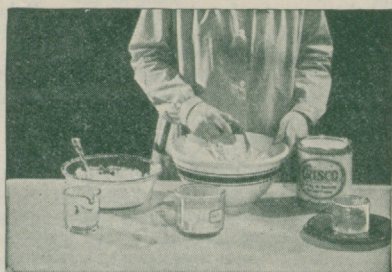
Mix apples, sugar, salt, cinnamon, and



# Pastry



**1** Measure ingredients accurately. Sift flour with salt. Measure Crisco by the cold water method described under cakes. For one-half cup Crisco use one-half cup cold water in measuring cup.



**2** Cut Crisco into flour coarsely. The lumps of Crisco should be about the size of peas. Among the devices that are useful for mixing flour and Crisco are a pastry blender, a fork, two spatulas, or a wire egg-beater.



**3** Have water cold. Add gradually—using just enough to hold the mixture together. Too much water makes pastry tough. It also causes the dough to stick to the board when rolling out.



**4** Roll out on a floured board enough dough for one crust at a time. For tarts or individual pies form the dough into a roll. Cut off slices and roll out each slice to fit the pans.



**5** Fit pastry carefully into pan, working it down into the groove, so that no air spaces will be left between crust and pan to cause bubbling.



**6** Prick bottom of shell and slash top of covered pie to allow escape of steam during baking. To give a golden-brown crust, brush top with milk or melted Crisco.



nutmeg in a deep pie dish which has been greased. (A glass dish is particularly nice for this kind of pie.) Dot with bits of Crisco. Roll pastry dough to a sheet and fit over apples. Trim off edges and press into rim of pie plate. Make a slit in center for steam to escape. Bake in a hot oven (about 425° F.) until pastry starts to brown. Reduce to moderate oven (350° F.) for 30 minutes. Invert and serve warm with whipped cream, sprinkled with chopped nuts.

### Mock Cherry Pie

Fit pastry into pie pan as usual. Add filling. Over the top arrange strips of pastry about 1/2 inch wide, criss-crossing them. Fasten the ends of the strips to the end of the bottom crust by moistening with water. Build up the outside rim with an extra strip of pastry. Bake in a hot oven (425° F.).

#### Filling

- 1 cup seedless raisins
- 2 cups cranberries
- 1 cup sugar
- 1 tablespoon cornstarch in 1/4 cup cold water
- 1 cup water
- 1/4 teaspoon salt
- 1 tablespoon Crisco

Cook berries with water until the skins burst. Add raisins and sugar. Cook a few minutes longer. Stir in cornstarch mixed with the cold water. Boil thoroughly. Add salt and Crisco.

### Banana Cream Pie

#### Filling

- 3/4 cup sugar
- 2 tablespoons flour
- 2 tablespoons cornstarch
- 1/4 teaspoon salt
- 2 egg yolks
- 2 cups milk
- 1 teaspoon vanilla
- 1 tablespoon Crisco

Sliced bananas to cover bottom of baked crust.

#### Meringue

- 2 egg whites
- 6 tablespoons sugar (powdered)
- 1/2 teaspoon vanilla

Combine sugar, flour, cornstarch, and salt, and blend well. Add beaten egg yolks and scalded milk. Cook over low flame or in double boiler until thick. Add vanilla and Crisco after removing from fire. Slice bananas over bottom of baked crust. Pour over cream filling. Cover top lightly with meringue made by beating egg whites until stiff and adding powdered sugar and vanilla. Replace in moderate oven until meringue is browned.

### Peach Custard Pie

- 2 cups peaches
- 1/2 cup sugar
- 1 tablespoon cornstarch
- 1 egg yolk
- 1 whole egg
- 1 cup milk (scalded)

#### Meringue

- 1 egg white
- 2 tablespoons sugar

Line pie pan with crust. Fill with peaches (canned halves are best). Blend sugar, cornstarch, and eggs (leaving out the white of one for top). Stir well, add hot milk, and pour over the pie. Bake about 20 to 25 minutes. Cover with meringue made by beating white of egg with 2 tablespoons sugar and pile on pie. Return to oven until a light brown.

### Lemon Chiffon Pie

- 1 baked crust
- 1 lemon
- 1 cup sugar
- 3 eggs
- pinch of salt

Beat the egg yolks with 1/2 cup sugar. Add the lemon juice and grated rind. Cook over hot water until thick, about 10 minutes. Set aside and beat the egg whites until stiff. Add the other 1/2 cup sugar and beat. Fold in the lemon custard, but do not beat it in. Put in baked crust and bake 25 minutes in slow oven, at about 290-300° F.

### Individual Pumpkin Pies

- 1 1/2 cups pumpkin (canned)
- 1 1/2 cups milk
- 1/2 teaspoon salt
- 2/3 cup sugar
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- 2 eggs

Mix sugar, salt, and spices. Beat with eggs until light. Stir in pumpkin and milk mixed together. Use cheese pastry for shells. Build up the pastry around the edges so that it will be thicker than the rest of the shell. Fill almost to top with mixture. Bake in a moderately hot oven (375° F.) until the filling is set, and the crust browned.

#### Cheese Pastry

- 2 cups flour
- 1/2 cup Crisco
- 1/2 teaspoon salt
- 1 cup grated cheese
- water

Sift salt with flour. Work in Crisco. Stir in just enough water to hold the



mixture together. Add grated cheese. Roll out as usual. Fit carefully in pan, building up edges.

### Tapioca Date Pie

- 4 tablespoons quick-cooking tapioca
- 2 cups milk
- $\frac{1}{2}$  cup sugar
- 2 eggs
- $\frac{1}{8}$  teaspoon salt
- $\frac{1}{2}$  lb. dates
- 1 teaspoon vanilla

Mix tapioca and milk, and cook in double boiler for 10 minutes. Add sugar, salt, and yolks of eggs beaten together. Then add chopped dates. Cook until thick. Remove from fire and add vanilla. Put in baked pie shell and cover with meringue made with the whites of the eggs and 4 tablespoons sugar. Return to oven to brown.

### Sweet Potato Marshmallow Pie

- 1 cup hot sweet potatoes
- $\frac{1}{4}$  cup sugar
- 1 egg
- 1 tablespoon Crisco
- grated rind and juice of  $\frac{1}{2}$  lemon
- 1 cup milk
- $\frac{1}{4}$  teaspoon salt

To hot sweet potatoes boiled and mashed, add sugar, well-beaten yolk, salt, grated rind and juice of lemon, Crisco, and milk. Then add the beaten egg white and beat thoroughly until light and flaky. Bake with undercrust only until firm. Then place a layer of halved marshmallows on filling and replace in oven for a few minutes to brown.

### Chocolate Meringue Pie

#### Filling

- 2 squares from  $\frac{1}{2}$  lb. cake of chocolate
- $\frac{1}{4}$  cup cornstarch
- 2 cups milk
- 3 egg yolks
- $\frac{3}{4}$  cup sugar
- 1 teaspoon vanilla
- 1 teaspoon Crisco

Melt chocolate in double boiler. Add sugar, cornstarch, egg yolks, Crisco, and milk. Cook until thick, stirring constantly. Add flavoring. Pour into baked shell. Cover with meringue.

#### Meringue

- 3 egg whites beaten until stiff
- 6 tablespoons sugar

### Prune Tarts

- 1 lb. dried prunes
- 1 cup sugar
- pastry
- 1 teaspoon cornstarch to each cup of juice
- grated lemon rind

Cover the prunes with water and soak over night. Stew gently until they are quite plump but not until the skins are broken. Add 1 cup sugar.

Pour off the juice and to each cup add 1 teaspoon cornstarch. Fill small tart pans with a layer of prunes and grate a little lemon rind over them. Add juice until the pans are about half full. Cover with plain pastry, pressing it down well around the edge. Prick with a fork and bake in a hot oven (450° F.) until the crust is brown. Turn out on plates and serve hot.

### Strawberry Tarts

#### Filling

- 1 quart strawberries
- 1 cup sugar
- 1 tablespoon granulated gelatine
- $\frac{1}{4}$  cup water
- 1 tablespoon lemon juice
- whipped cream

Wash and drain berries. Save one cup of the most evenly shaped. To the remainder of the berries add sugar and lemon juice. Mash all together, then add the gelatine which has been mixed with the cold water and melted over boiling water. Mix all together thoroughly. When mixture has started to set, fill the tart shells. Arrange a border of halved berries on top. Put in a cool place to harden. Serve with a spoonful of whipped cream in the center.

### Cheese Tarts

- $1\frac{1}{2}$  cups smooth cottage cheese
- $\frac{1}{2}$  cup sugar
- 2 eggs
- 2 tablespoons cream
- grated rind of  $\frac{1}{2}$  lemon

If cheese is not fine and smooth, press through a strainer. Mix cheese, sugar, cream, and lemon rind together, then add eggs which have been well beaten. Line small tins with pie paste and nearly fill them with cheese cake mixture. Place in a hot oven to brown the crust, after which reduce the heat and finish baking in a slow oven (320° F.). About  $\frac{1}{2}$  hour will be required.



# Cakes, Cookies, and Quick Breads

THE term "shortening" indicates the purpose of fat in cake and bread-making. The fat is used to make the food shorter or more tender.

Naturally, then, a fat which is all fat and contains no water or other material, will make more tender cake or bread. Crisco is 100 per cent pure white vegetable fat. It has no flavor of its own, and thus allows the fullest development of the characteristic flavor of the cake or bread.

There is a secondary purpose of shortening in cake-making, and this is the introduction of air into the sugar and fat mixture to help make the cake light. It is for this reason that standard directions for mixing cake batters always state "cream the shortening and sugar". During the creaming or blending process, air is incorporated in considerable amounts.

CRISCO, AS IT COMES FROM THE CAN, IS IN ITSELF SO CREAMY THAT IT CAN BE MIXED DIRECTLY WITH THE SUGAR AND EGGS (EXCEPT IN WHITE CAKES) THUS SAVING THE TIME AND EFFORT OF PRELIMINARY CREAMING AND SEPARATE BEATING OF EGGS. IN ALL YELLOW OR WHOLE EGG CAKES SIMPLY PUT THE CRISCO, SUGAR, AND EGG INTO THE BOWL AND STIR THEM ALL UP TOGETHER UNTIL THE MIXTURE IS LIGHT AND FLUFFY.

Whenever milk or water is added to a creamed sugar and fat mixture, care should be taken not to break the light airy structure which stirring has built up, but to add alternately a little of the liquid, then some of the flour (which should be thoroughly sifted with the salt and baking powder) until both are used up. When the beaten whites are added last, they should be stirred and folded in gently but completely, in order to increase the lightness of the batter rather than to break it down.

In breads which contain less sugar than cakes, and a smaller proportion of fat, the Crisco is usually combined with flour as in pastry making, or it is added in a melted state to the batter just before putting into the oven.

Use Crisco in your own favorite butter cake recipe. Simply use the same amount of Crisco as you would butter, but add one teaspoon of salt for each cup of Crisco.

## QUICK BREADS

### Shamrock Cheese Biscuits

- 2 cups flour
- 4 teaspoons baking powder
- $\frac{1}{2}$  teaspoon salt
- 2 tablespoons Crisco
- $\frac{1}{2}$  cup grated cheese
- 1 egg yolk
- $\frac{3}{4}$  cup milk

Mix and sift flour, baking powder, and salt. Cut in shortening with knife or rub in with finger tips. Add grated cheese and mix well. Beat egg yolk and add to milk, then add gradually to flour mixture to make soft dough. Roll out on slightly floured board. Pinch off dough and shape into small balls of uniform size. Put three balls together in greased muffin tins. Bake in hot oven (400° F.) 20 minutes or until brown. Serve hot.

### Buttermilk Biscuits

- 2 cups flour
- $\frac{1}{2}$  teaspoon soda
- 1 teaspoon salt
- $\frac{3}{4}$  cup thick sour milk or buttermilk
- 4 tablespoons Crisco

Sift together salt, soda, and flour. Work in Crisco. Add milk gradually, mixing to a stiff dough. (It may not be necessary to use all the milk.) Place on a floured board. Knead until smooth. Roll to  $\frac{1}{2}$  inch in thickness. Cut with a small round cutter, brush tops with Crisco, and bake in a hot oven (450° F.) 12 to 15 minutes.

### Whole Wheat Nut Bread

- 2 cups whole wheat or graham flour
- 1 cup white flour
- $\frac{1}{2}$  teaspoon soda
- 2 teaspoons baking powder
- 1 teaspoon salt
- 4 tablespoons brown sugar
- $\frac{1}{4}$  cup molasses
- $\frac{3}{4}$  cup milk
- $\frac{1}{2}$  cup water
- 1 cup walnuts, cut in small pieces
- 2 tablespoons melted Crisco

Mix whole wheat flour, flour, soda, baking powder, salt, and sugar together. Add molasses, milk, and water and mix well. Add nuts and Crisco and beat thoroughly. Pour into a greased loaf pan and let stand 20 minutes. Bake in a slow oven (300° F.) about 1 hour.



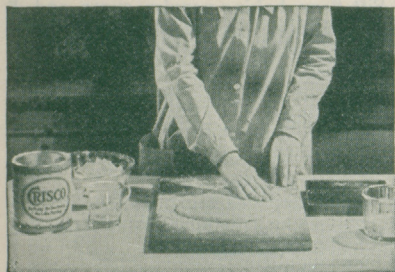
## Biscuits



**1** Sift flour before measuring. Measure all ingredients accurately—use level teaspoons of baking powder and salt, level tablespoons of Crisco, and level cups of flour.



**2** Work Crisco into flour (previously sifted with salt and baking powder) until it is evenly and finely divided. The finer the mixture, the more tender the biscuit.



**3** Add just enough liquid to make a soft dough—one that can be patted out on the board. Different kinds of flour absorb moisture differently, so be sure to add the liquid a little at a time. It may not be necessary to use the whole amount given in the recipe.



**4** Dip the cutter in flour before cutting the biscuits. Place them close together in a Criscoed pan if you want thick, puffy biscuits. Leave a space between each biscuit if you prefer them thinner and crusty around the edges.



**5** Brush the top with milk or melted Crisco to give a glossy, brown surface. Bake in a hot oven (400-425° F.) for about ten minutes.



**6** If you want to prepare biscuits ahead of time and still have them fresh and hot for meals simply keep them in the refrigerator until time to bake. Cover closely to prevent drying of the dough.



### Date and Nut Loaf

- 1 cup cut dates
- 1 teaspoon soda  
(sprinkle over dates, then pour  
over 1 cup boiling water)
- 1 tablespoon Crisco
- 1 egg, unbeaten
- $\frac{3}{4}$  cup brown sugar
- $\frac{1}{2}$  cup chopped walnuts
- $1\frac{1}{2}$  cups flour
- $\frac{1}{4}$  teaspoon salt

Cream sugar, Crisco, salt, and egg together. Add nuts, dates, and flour. Turn into Criscoed bread pan, medium size, and bake in slow oven (300° F.) about one hour.

### Quick Cinnamon Rolls

- 2 cups flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 2 tablespoons Crisco
- milk

#### Filling

- $\frac{1}{4}$  cup Crisco
  - $\frac{1}{2}$  cup sugar
  - $\frac{1}{2}$  teaspoon cinnamon
  - 1 egg yolk
- (Cream Crisco with sugar and cinnamon. Add egg yolk.)

Sift dry ingredients. Work in Crisco with finger tips. Stir in just enough milk to moisten mixture. Roll out on a floured board to  $\frac{1}{4}$  inch in thickness. Spread with filling mixture. Roll up and cut into slices  $\frac{1}{2}$  inch thick. Place cut edges together in a deep, well-greased baking pan. Bake in a moderate oven (375° F.) about 15 minutes. Serve warm.

### Orange Bread

- 3 cups flour
- 1 cup sugar
- 4 teaspoons baking powder
- 1 teaspoon salt
- 2 eggs
- $\frac{3}{4}$  cup milk
- 2 tablespoons Crisco
- $\frac{1}{2}$  cup nut meats
- $\frac{1}{2}$  cup chopped orange peel  
(fresh)

Beat eggs with sugar. Stir in milk alternately with flour, salt, and baking powder sifted together. Add melted Crisco and chopped nut meats and orange peel dredged with flour. Pour into greased pan. Allow to stand 15 minutes before putting in oven. Bake in moderate oven (350° F.) 40 minutes or longer. If more orange peel is used, decrease the nut meats accordingly.

### Popovers

- 1 cup flour
- $\frac{1}{4}$  teaspoon salt
- 1 cup milk
- 2 eggs
- 1 tablespoon melted Crisco

Sift flour and salt. Add milk and eggs beaten together, then melted Crisco. Beat entire mixture vigorously with a Dover egg-beater. Pour into hot Criscoed popover pans. Bake 10 to 15 minutes at 425° F. After "popping", the temperature should be reduced to 375° F. and baking continued for about 30 minutes.

### Rice Waffles

- 2 cups flour
- $\frac{3}{4}$  cup cold cooked rice
- 3 teaspoons baking powder
- 2 eggs
- 2 tablespoons sugar
- 2 tablespoons melted Crisco
- $\frac{1}{2}$  teaspoon salt
- 1 cup milk

Sift flour, baking powder, sugar, and salt. Add rice. Stir in egg yolk blended in milk. Add melted Crisco and fold in beaten egg white.

### Graham Muffins

- 1 cup bread flour
- 1 cup graham flour
- 2 tablespoons sugar
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1 cup milk
- 1 egg (well beaten)
- 3 tablespoons melted Crisco

Mix and sift flour, sugar, baking powder, and salt. Add beaten egg and milk and mix well. Add melted Crisco. Bake in well-Criscoed muffin tins in a hot oven (400° F.) 20 to 25 minutes.

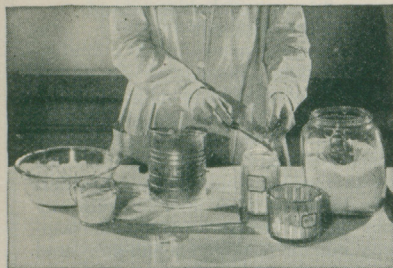
### Cornbread

- $1\frac{1}{2}$  cups milk
- 1 cup cornmeal
- $1\frac{1}{2}$  tablespoons Crisco
- 2 eggs
- $1\frac{1}{2}$  teaspoons baking powder
- $\frac{1}{2}$  teaspoon salt
- 2 teaspoons sugar

Scald the milk and pour over the cornmeal and Crisco. Cool. Add beaten eggs, baking powder, salt, and sugar and mix well. Pour into a greased shallow pan and bake in a hot oven (400° F.) 25 to 30 minutes.



## Cake Making Simplified



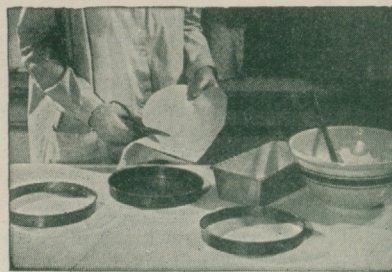
**1** Measure all dry ingredients carefully, using level teaspoons for baking powder and salt. Sift flour before measuring. Use pastry flour, if possible. It makes a softer, more tender cake than ordinary bread flour.



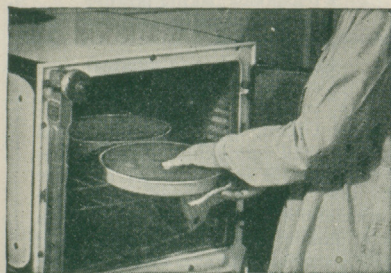
**2** An easy way to measure Crisco—fill a glass cup partially with water, add Crisco until the water level reaches the top of cup, then pour off water. The Crisco will come out easily.



**3** Put Crisco, sugar, and eggs (except in white cakes) directly into a mixing bowl. Stir until thoroughly blended. A wooden spoon is more satisfactory for this purpose than a metal one.



**4** Pour the batter into well-greased or paper-lined pans. Cut ordinary wrapping or writing paper to fit bottom of pan. Remove paper while cake is still warm after baking.



**5** A cake is surely done when it starts to shrink slightly from the edges, or if it springs back without leaving an impression when pressed gently with the finger tips.



**6** Remove cake from pans to cool. A wire rack is helpful for cooling. It permits free circulation of air in and around the cake.



### Danish Coffee Cake

- 2 cups bread flour
- 3½ teaspoons baking powder
- ½ teaspoon salt
- ¼ cup milk
- ¼ cup Crisco
- ¼ cup sugar
- 2 eggs (unbeaten)
- ¼ cup raisins

#### For the Top

- 1 tablespoon sugar
- ¼ cup blanched almonds (chopped fine)
- 1 egg white or milk citron

Sift flour, salt, and baking powder together. Work Crisco in. Mix sugar with eggs. Combine the two mixtures. Add milk and raisins. Mix thoroughly. Roll to fit a layer-cake pan. Brush top with egg white, slightly beaten, or with milk. Shave bits of citron over top, sprinkle with almonds and sugar mixed together. Bake in hot oven (400° F.) 20 to 30 minutes.

### CAKES

#### Featherweight White Cake

- 1 cup sugar
- ½ cup Crisco
- 2 cups flour
- ½ teaspoon salt
- 2 teaspoons baking powder
- 3 egg whites
- ⅔ cup milk
- 1 teaspoon vanilla

Cream Crisco with sugar until light. Stir in alternately milk and sifted dry ingredients. Fold in egg whites which have been beaten until stiff but not dry. Add vanilla. Turn batter into two greased layer pans. Bake in a moderate oven (350° F.). Ice with any icing desired.

#### Devil's Food

- ½ cup Crisco
- 2 cups brown sugar
- 1 teaspoon salt
- ¾ cup sour milk
- 2½ cups sifted flour
- 1 teaspoon soda
- 2 eggs
- ¼ cake or two squares of bitter chocolate
- ½ cup boiling water

Cream Crisco with brown sugar. Add eggs which have been well beaten. Dissolve chocolate in boiling water and add with sour milk. Mix thoroughly. Last, add flour, salt, and soda which have been sifted together. Bake in layers in a moderate oven (350° F.). Ice between layers and on top with Seven-Minute Icing.

### Layer Cake

- ⅓ cup Crisco
- ¾ cup sugar
- 2 eggs
- ½ cup milk
- 1½ cups flour
- 3 teaspoons baking powder
- ½ teaspoon salt
- 1 teaspoon vanilla

Blend Crisco thoroughly with sugar and yolks of eggs. Add milk alternately with sifted flour, baking powder, and salt. Add vanilla. Fold in egg whites beaten stiff but not dry. Pour into two well-greased layer pans. Bake in a moderately hot oven (375° F.). Ice with any icing desired, or serve hot with raspberry jam between layers and powdered sugar or whipped cream on top.

### Jam Cake

- 1 cup sugar
- ½ cup Crisco
- 3 eggs (slightly beaten)
- ½ cup cocoa and
- ½ cup hot water
- 1 cup strawberry jam
- ½ cup sour milk
- 2½ cups flour
- ½ teaspoon soda
- ½ teaspoon baking powder
- ½ teaspoon salt

Cream the Crisco, sugar, and eggs together. Stir in the hot water mixed with cocoa, and the jam. Add the sour milk alternately with the sifted dry ingredients. Pour into 2 large or 3 small layer cake tins. Bake at 375° or 380° F. for about 30 minutes.

### Chocolate Nut Fudge Cake

- ½ cup Crisco
- 1½ cups sugar
- 3 eggs
- ½ teaspoon salt
- 1¾ cups flour
- 2 teaspoons baking powder
- 1 teaspoon vanilla
- ¾ cup nut meats
- 4 ozs. chocolate (4 squares)
- ⅓ cup hot water
- ½ cup milk

Blend Crisco, sugar, and egg yolks together until very light and fluffy. Dissolve chocolate in hot water and stir into the creamed mixture. Add milk alternately with sifted dry ingredients (flour, baking powder, and salt). Add finely chopped nuts and fold in beaten whites. Bake in 2 large or 3 small layers in a moderate oven (375° F.) about 20 minutes. Ice with marshmallow cream or fudge frosting.



### Pineapple Cake

- $\frac{1}{2}$  cup Crisco
- 1 cup sugar
- 3 eggs
- $1\frac{1}{2}$  cups flour
- 2 teaspoons baking powder
- $\frac{1}{8}$  teaspoon soda
- 1 cup pineapple grated

Cream Crisco, sugar, and yolks of eggs together. Add the grated pineapple. Stir in flour which has been sifted with soda and baking powder. Fold in the beaten egg whites. Bake in a moderate oven at  $325^{\circ}$  F. for 40 minutes. Ice with the following icing:

- 2 tablespoons pineapple juice
- $\frac{1}{2}$  cup sugar (confectioners')
- 1 teaspoon lemon juice
- 1 egg yolk (to color)

### Cinnamon One-Egg Cake

- $\frac{1}{4}$  cup Crisco
- 1 cup sugar
- 1 egg
- $\frac{1}{2}$  cup milk
- 3 teaspoons baking powder
- $\frac{1}{2}$  teaspoon salt
- $1\frac{3}{4}$  cups flour
- 2 teaspoons cinnamon
- 4 tablespoons sugar

Cream Crisco with sugar and egg. Stir in milk alternately with flour previously sifted with baking powder and salt. Pour into greased pan. Dredge surface with cinnamon and sugar mixture. Bake in moderate oven ( $375^{\circ}$  F.) about 30 minutes.

### Chocolate Icing

- 2 tablespoons Crisco
- 1 egg yolk
- 1 cup powdered sugar
- $\frac{1}{4}$  teaspoon salt
- 1 square bitter chocolate

Cream Crisco, salt, and egg yolk together. Add melted chocolate. Stir in powdered sugar and beat to a "spreading" consistency.

### Marshmallow Frosting

- $1\frac{3}{4}$  cups sugar
- $\frac{1}{8}$  teaspoon salt
- $\frac{1}{2}$  cup water
- $\frac{1}{2}$  cup marshmallows
- 3 egg whites

Mix sugar, salt, water, and marshmallows and boil until the syrup spins a thread. (This takes quite a long time—longer than sugar and water alone.) Beat the egg whites until light. Pour over the hot syrup, and beat continually. Beat until firm enough to spread.

### Seven-Minute Icing

- $1\frac{1}{2}$  cups sugar
- $\frac{1}{2}$  teaspoon cream of tartar
- 6 tablespoons water
- 2 egg whites

Put all ingredients in top of double boiler. Be sure water in bottom is boiling. Beat mixture until thick and fluffy. Remove from heat and continue beating until cold.

### Caramel Icing

- 2 cups brown sugar
- $\frac{2}{3}$  cup water
- 2 egg whites
- $\frac{1}{4}$  cup confectioners' sugar
- 2 tablespoons Crisco

Cream Crisco with brown sugar until light. Boil sugar and water to thread stage. Pour over beaten whites. When almost cool add Crisco-sugar mixture.

### Milk Chocolate Frosting

- 2 squares unsweetened chocolate
- 2 teaspoons Crisco
- $\frac{1}{2}$  cup condensed milk
- 1 teaspoon vanilla

Break chocolate in small pieces and melt with Crisco over hot water. Blend with condensed milk and flavoring. Beat until thick enough to spread between layers and on top of cake.

## COOKIES

### Brownies

- $\frac{1}{4}$  cup Crisco
- 1 cup sugar
- 2 eggs
- 2 squares chocolate
- $\frac{1}{2}$  teaspoon vanilla
- $\frac{1}{2}$  cup flour
- $\frac{1}{4}$  cup walnut meats
- $\frac{1}{4}$  teaspoon salt

Cream Crisco and sugar. Add the beaten eggs, then the melted chocolate, vanilla, salt, flour, and nut meats. Spread out in a layer one-half inch thick on a greased pan and bake in a moderate oven 20 minutes. Cut into oblong strips when partially cool.

### Butterscotch Wafers

- 2 cups brown sugar
- $\frac{3}{4}$  cup Crisco
- 2 eggs
- 1 teaspoon soda
- 1 teaspoon cream of tartar
- $\frac{3}{4}$  teaspoon salt
- 3 cups flour

Cream Crisco. Work in sugar gradually. Beat in eggs. Continue beating until mixture is fluffy. Sift dry ingredients.



Add to first mixture. Shape into 2 rolls about 2 inches in diameter. Place in ice box over night. When ready to bake, cut in thin slices. Bake at 350° F. (moderate oven) for about 10 minutes.

### Chocolate Drop Cookies

- 1 cup sugar
- $\frac{1}{2}$  cup Crisco
- 2 eggs well beaten
- 3 squares chocolate
- $1\frac{1}{2}$  cups flour
- $\frac{1}{2}$  cup milk
- $\frac{1}{2}$  teaspoon vanilla
- $\frac{3}{4}$  cup nuts
- $\frac{3}{4}$  cup raisins
- 2 teaspoons baking powder
- $\frac{1}{2}$  teaspoon salt

Melt Crisco and stir in sugar. Add eggs, melted chocolate, and milk. Add flour, baking powder, and salt sifted together. Last add vanilla, chopped nuts, and raisins. Drop by spoonfuls on greased tins. Bake in moderate oven (350° F.) 10 to 15 minutes. Cool and decorate with powdered sugar icing.

### Filled Date Bars

- 1 cup Crisco
- 1 cup sugar
- 2 eggs
- $\frac{1}{2}$  cup sour milk
- 5 cups flour
- $\frac{1}{4}$  teaspoon soda
- 1 teaspoon baking powder
- 1 teaspoon salt

Cream Crisco, sugar, and eggs together. Add sour milk, then fold in flour which has been sifted with salt, baking powder, and soda. Roll out to a sheet as large as the baking pan. Spread with date filling. Cover with a layer of cookie dough. Bake in a hot oven (375° F.). Cut in strips while warm.

### Filling

- 2 cups chopped dates
- $\frac{1}{2}$  cup water
- $\frac{1}{2}$  cup sugar
- $\frac{1}{2}$  cup nuts

Add sugar and water to chopped dates. Simmer 10 minutes. Remove from fire, cool, and add chopped nuts.

### Pineapple Cookies

- 1 tablespoon Crisco
- $\frac{1}{3}$  cup sugar
- 1 egg
- $\frac{1}{4}$  cup chopped nuts
- $\frac{1}{2}$  cup grated pineapple
- $\frac{2}{3}$  cup flour
- $\frac{1}{4}$  teaspoon salt
- 2 teaspoons baking powder

Cream Crisco, sugar, and egg. Add

nuts and pineapple which has been thoroughly drained. Sift flour with salt and baking powder and add to mixture. Drop by spoonfuls on greased cookie sheet and bake in moderate oven (350° F.) for 10 minutes.

### CUP CAKES

#### Ginger Puffs

- $\frac{1}{4}$  cup melted Crisco
- 1 egg
- $1\frac{3}{4}$  cups flour
- 1 teaspoon cinnamon
- 1 teaspoon baking powder
- $\frac{1}{2}$  cup molasses
- $\frac{1}{2}$  cup sour milk
- 1 teaspoon ginger
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon soda
- $\frac{1}{2}$  cup sugar

Mix and sift dry ingredients. Stir in unbeaten egg together with molasses and sour milk. Add melted Crisco. Put in greased muffin pans and bake 20 minutes at 375° F. These are delicious served warm with whipped cream for dessert.

#### Orange Cup Cakes

- 4 tablespoons Crisco
- 1 cup sugar
- $\frac{2}{3}$  cup milk
- 1 egg
- 3 teaspoons baking powder
- $\frac{1}{4}$  teaspoon salt
- 1 teaspoon orange juice
- grated rind of 1 orange
- $1\frac{1}{2}$  cups flour

Cream Crisco, sugar, and egg together thoroughly. Add milk alternately with flour, salt, and baking powder sifted together. Add juice and grated rind of orange. Mix well. Bake 15 to 20 minutes at 400° F. Decorate with Seven-Minute Icing.

#### Almond Cakes

- $\frac{1}{4}$  cup Crisco
- $\frac{1}{2}$  cup sugar
- 4 egg yolks
- $\frac{1}{4}$  cup milk
- $\frac{7}{8}$  cup flour
- $1\frac{1}{3}$  teaspoons baking powder
- shredded almonds
- powdered sugar
- $\frac{1}{4}$  teaspoon salt

Cream Crisco with sugar. Blend in egg yolks well beaten. Add alternately milk and flour mixed with baking powder and salt. Put in paper cases or tiny muffin pans, and sprinkle with shredded almonds and powdered sugar. Bake at 375° F. for 20 minutes.



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## Make This Interesting Test

If you expect fried and baked foods to have a naturally good taste, you must use ingredients that taste good.

Isn't that why you usually taste milk and carefully test eggs before using them?

Now why isn't it just as reasonable to taste a cooking fat or shortening before starting to fry or bake?

That's why we want you to taste Crisco just as it comes from the can—then taste whatever fat you've used or do use. Then you'll know why Crisco's fresh, wholesome sweetness will make your cakes, pastries, biscuits, and fried foods have an improved flavor.

*You taste your milk—*

*You test your eggs—*

*NOW . . . taste your shortening!*

## Crisco's sweet flavor improves fried and baked foods

### Improved Can

Our new  
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air-tight can  
insures even  
fresher and  
sweeter Crisco  
than ever  
before.



### Easy to Open

- (1) Remove outside wrapper.
- (2) Lift key straight up and break it off.
- (3) Attach key to tongue at side of can (see illustration).
- (4) Turn key with right hand and wind off strip.

*Crisco is the registered trade-mark of a shortening manufactured by The Procter & Gamble Co.*

## The Art of Cooking and Serving

by

MISS SARAH FIELD SPLINT

Food Editor of McCall's Magazine



SECURE this 252-page cloth-bound Cook Book containing 549 tested recipes and much other information on problems of the table by sending us 25c in stamps and a wrapper from a can of Crisco.

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they use choice eggs, finest flour, and sweetest milk.

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